

# DaVinci's

OF BOCA

## HAPPY HOUR

*Daily at Bar or Patio  
From 11 am to 7 pm*

CALAMARI FRITTI - \$7

Marinara sauce

EGGPLANT ROLLATINI - \$7

Stuffed eggplant, ricotta, mozzarella, marinara

BRUSCHETTA - \$5

Toasted bread, garlic, tomato, basil, EVOO

GARGANELLI VODKA - \$7

Light pink sauce

AGNOLOTTI - \$7

Stuffed with beef short ribs, veal jus,  
mascarpone, truffle fondue

PENNE BOLOGNESE - \$7

Meat sauce

BEEF CARPACCIO - \$7

Capers, onions, arugula, shaved parmigiano, EVOO

RAVIOLI - \$7

Porcini, butternut squash, citrus beurre blanc

PINUZZO PANINI - \$7

Prosciutto, fresh mozzarella, arugula, vine ripe  
tomatoes, roasted peppers, basil pesto

TERRINE - \$6

Layers of eggplant, roasted peppers, arugula,  
zucchini, Portobello, goat cheese

## Beers & Spirits

DOMESTIC BOTTLES - \$3

Budweiser, Miller Lite, Michelob Ultra, Coors Light

DOMESTIC DRAFTS - \$3

Bud Light, Yuengling

IMPORTED DRAFTS - \$4

Stella, Peroni

STOLI AND FLAVORS - \$5

JACK DANIELS - \$5

FLOR DE CANA EXTRA DRY RUM - \$5

BEEFEATER GIN - \$5

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## Wine by the Glass

Take 25% Off Bottles of Wine Under \$100

### WHITE WINE

Pinot Grigio Kris, Delle Venezie 13	\$6
Vermentino, Argiolas, Sardegna 13	\$6
Riesling, St. Michelle, Washington 12/13	\$6
Chardonnay, St. Michelle, Washington 12/13	\$6

### RED WINE

Lambrusco, Cavicchioli, Emilia Romg. 12/13	\$5
Pinot Noir, Kris, Lombardia 12/13	\$6
Merlot, Marco Felluga, Collio Friuli 10/11	\$7
Cab. Sauvignon, McManis, California 13/14	\$6

SANGRIA, RED OR WHITE	\$5
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## Mixology - \$7

**NEGRONI** Beefeater, Martini & Rossi Sweet Vermouth, Campari, Homemade Orange Bitters

**SARDINIAN HILL** Flor De Cana 7 Year-Old Rum, St Elizabeth, Rosemary Demerara Syrup, Lemon Juice, Grapefruit Bitters

**WILD BERRY MOJITO** Flor de Cana Extra-Dry Rum, Fresh Mint, Lime Juice, Fresh Berries

**MP MARGARITA** El Jimador, Clement Creole Shrub, Lime Juice, Grand Marnier Foam

**IMPROVED MANHATTAN** Rittenhouse 101 Rye, Martini & Rossi Sweet Vermouth, Grand Marnier, Angostura Bitters, Homemade Orange Bitters, Filthy Amarena Cherry

**ESPRESSO MARTINI** Family Secret Recipe

**FALL LIGHT** Grey Goose Pear Vodka, St Germain, Grapefruit Juice, Peach Bitters, Zardetto Prosecco

**BLACKDROP** Stoli Vodka, Massanez Creme de Mure, Lemon Juice, Spiced Demerara Sugar Rim

**WALNUT OLD FASHIONED** Eagle Rare 10 Year-Old Bourbon, Maple Syrup, Fee Brothers Black Walnut Bitters, St Elizabeth, Ice Block

**CALABRIAN FIELD** Bombay Sapphire, St. Germain Liqueur, Lemon Juice, Lavender Rose Syrup, Zardetto Prosecco

**ITALIANO SOUR** Old Forester Bourbon, Amaretto di Saronno, Lemon Juice, Filthy Amarena Cherry

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